



Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD ENTITY INSPECTION REPORT

Bureau of Food and Meat Inspection
3125 Conner Boulevard C-26
Tallahassee, FL 32399-1620
(850) 245-5520

ADAM H. PUTNAM
COMMISSIONER

Section 500.12, Florida Statutes

Form containing fields for Food Entity Number, Type, Date, Inspector Name, Number, Name, Address, City, Zip, Reason for Visit, Food Entity Status, Time Record, Inspection Type, Field Test results, Supplements Issued, Overall Rating, and Re-inspection Date.

TEMPERATURE OBSERVATIONS table with columns for Item/Location and Temp.

COMMENTS:

Multiple horizontal lines for handwritten comments.

Inspector Name (print)

Person in Charge (print)

Inspector Signature Date

Person in Charge Signature Date

RETAIL FOOD INSPECTION FORM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable. Mark "X" in appropriate box for COS and/or R. COS=corrected on-site during inspection R=repeat violation

#	COMPLIANCE STATUS	DESCRIPTION	COS	R
SUPERVISION				
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
EMPLOYEE HEALTH				
2	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
3	IN OUT	Proper use of restriction and exclusion		
GOOD HYGIENIC PRACTICES				
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
5	IN OUT N/O	No discharge from eyes, nose, and mouth		
PREVENTING CONTAMINATION BY HANDS				
6	IN OUT N/O	Hands clean & properly washed		
7	IN OUT N/A N/O	No bare hand contact with RTE food or approved alternative method properly allowed		
8	IN OUT	Adequate handwashing sinks properly supplied and accessible		
APPROVED SOURCE				
9	IN OUT N/A N/O	Food obtained from approved source		
10	IN OUT N/A N/O	Food received at proper temperature		
11	IN OUT	Food in good condition, safe, & unadulterated		
12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
PROTECTION FROM CONTAMINATION				
13	IN OUT N/A N/O	Food separated & protected		
14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized		
15	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food		

#	COMPLIANCE STATUS	DESCRIPTION	COS	R
POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE				
16	IN OUT N/A N/O	Proper cooking time & temperatures		
17	IN OUT N/A N/O	Proper reheating procedures for hot holding		
18	IN OUT N/A N/O	Proper cooling time & temperatures		
19	IN OUT N/A N/O	Proper hot holding temperatures		
20	IN OUT N/A N/O	Proper cold holding temperatures		
21	IN OUT N/A N/O	Proper date marking & disposition		
22	IN OUT N/A N/O	Time as a public health control: procedures & records		
CONSUMER ADVISORY				
23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
HIGHLY SUSCEPTIBLE POPULATIONS				
24	IN OUT N/A	Pasteurized foods used; prohibited re-service and prohibited foods.		
CHEMICAL				
25	IN OUT N/A	Food additives: approved & properly used		
26	IN OUT N/A	Toxic substances properly identified, stored, & used		
CONFORMANCE WITH APPROVED PROCEDURES				
27	IN OUT N/A	Conformance with approved procedures		

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Write "OUT" in Compliance Status box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation

#	COMPLIANCE STATUS	DESCRIPTION	COS	R
SAFE FOOD AND WATER				
28		Pasteurized eggs used where required		
29		Water & ice from approved source		
30		Alternate process obtained for specialized processing methods		
FOOD TEMPERATURE CONTROL				
31		Proper cooling methods used; adequate equipment for temperature control		
32		Plant food properly cooked for hot holding		
33		Approved thawing methods used		
34		Thermometers provided & accurate		
FOOD IDENTIFICATION				
35		Food properly labeled; original container		
PREVENTION OF FOOD CONTAMINATION				
36		Insects, rodents, & animals not present		
37		Contamination prevented during food preparation, storage & display		
38		Personal cleanliness		
39		Wiping cloths: properly used & stored		
40		Washing fruits & vegetables		

#	COMPLIANCE STATUS	DESCRIPTION	COS	R
PROPER USE OF UTENSILS				
41		In-use utensils: properly stored		
42		Utensils, equipment & linens: properly stored, dried, & handled		
43		Single-use/single-service articles: properly stored & used		
44		Gloves used properly		
UTENSILS, EQUIPMENT AND VENDING				
45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46		Warewashing facilities: installed, maintained, & used; test strips		
47		Non-food contact surfaces clean		
PHYSICAL FACILITIES				
48		Hot & cold water available; adequate pressure		
49		Plumbing installed; proper backflow devices		
50		Sewage & waste water properly disposed		
51		Toilet facilities: properly constructed, supplied, & cleaned		
52		Garbage & refuse properly disposed; facilities maintained		
53		Physical facilities installed, maintained, & clean		
54		Adequate ventilation & lighting; designated areas used		
CHAPTER 5K-4				
95		Banned/unapproved dietary supplements		
96		Broken stop sale/stop use		
99		Food permit		

Inspector Signature

Date

Person In Charge Signature

Date